

WHAT IS CLAIMED IS:

1. A method of manufacturing freeze-dried bean paste, comprising:

5 adding water to a bean paste and mixing the water with the bean paste to make a water-thinned bean paste;

loading the water-thinned bean paste in a container and chilling the container to non-fluidize the paste;

10 transferring thus the non-fluidized bean paste to another air permeable container; and

freeze-drying the non-fluidized bean paste transferred to the air permeable container so as to sublimate or evaporate water content from an entire surface of the bean paste.

15 2. The method according to claim 1, wherein the air permeable container is a tray-shaped container in which a wire netting or a hole-punched plate is provided with a slight gap between a bottom surface of the tray and the wire netting or hole punched plate.

20 3. The method according to claim 1, wherein the air permeable container has such an irregular inner surface that a gap is provided between the non-fluidized bean paste loaded in the container and the container.

25 4. The method according to claim 1, wherein a bottom surface of the chilled and non-fluidized bean paste is formed to have an irregularity, and the paste

is loaded in a container with the irregular surface facing downwards, to create a gap between the container and the non-fluidized bean plate.

5 5. The method according to claim 1, wherein a plurality of holes are made or lines are carved in the chilled and non-fluidized bean paste.

6. The method according to claim 1, wherein the air permeable container is a tray-shaped container in which a wire netting or a hole punched plate is
10 provided with a slight gap between a bottom surface of the tray and the wire netting or hole punched plate itself.

7. The method according to any one of claims 1 to 5, wherein the chilled and non-fluidized bean paste
15 is obtained by chilling and non-fluidizing water-thinned bean paste having a water content of 56 to 70% by weight.